

Shower the Bride and Groom With Love and Affection—and Appliances

(NAPSA)—If you're under pressure to come up with a gift for the bride and groom—be it for the bridal shower or the wedding itself—why not let off a little steam and see what's cooking with pressure cookers?

A pressure cooker is one of several handy appliances that can really help newlyweds cross the threshold into domesticity. For example, T-Fal's Sensor 2 pressure cookers (in 6.4- and 8-quart models) are manufactured of high-quality, durable 18/10 surgical steel. They are engineered with advanced spring-valve pressure regulators with two pressure settings—one for delicate foods and one for meats and defrosting—plus a quick-release setting for reducing pressure effortlessly and safely in little more than a minute.

Another suggestion to help young marrieds whip their home into shape is a blender. T-Fal's eight-speed Magiclean Blender features a 50-ounce (six-cup) plastic jar with pouring lip. With 400 watts of pureeing power, this model has a durable, multi-functional stainless steel blade designed for heavy-duty tasks, including crushing ice. It also offers a one-touch blade release system for fast, easy cleaning and a safety-locking system to prevent spills and mishaps.

Anyone who knows which side the bread is buttered on knows the value—and usefulness—of a good toaster. T-Fal's Avanté line of two- and four-slice toasters even include the latest in convenience features: a bagel function that toasts the inside of a sliced bagel at full power and the outside at reduced heat for the ultimate in even toasting.

Finally, for a new wrinkle in gift-giving, you may want to consider a steam iron. For instance, the Avantis 130 not only features T-Fal's most powerful steam out-



Photo: Lou Manna

Appliances are a great idea for young couples just starting out.

put, but also the all-new Integrated Anti-Scale System. This handy innovation removes damaging lime-scale accumulation—a common problem in most parts of the United States—which is caused by filling the water tank with mineral-saturated “hard water.”

To get the bride and groom started with their new appliances, why not include recipes? Here are some suggestions that can be made for two—or more. The first is ideal for making a smooth transition into whipping up fruit-filled smoothies in a new blender, while the second is a pressure-free dish that can be quickly cooked up in the pressure cooker:

Grand Slam Smoothie *Serves 2*

10 ounces pink grapefruit juice drink
2 ounces vanilla yogurt
½ banana, cut in slices
2 ounces crushed pineapple, drained

Combine all ingredients in the blender jar. Cover and liquefy until smooth. Serve in a tall glass.

Mushroom Risotto *Serves 4*

3 tablespoons unsalted butter
1 small onion, finely chopped
8 ounces white button or cremini mushrooms, coarsely chopped
1 cup Italian Arborio or other short-grain rice
2¼ cups chicken or vegetable stock or canned, low-sodium broth
⅓ cup grated Parmesan cheese
Salt and black pepper

Melt butter in a T-Fal 6.4-qt. Sensor 2 pressure cooker over medium heat. Add onion and cook until soft. Add mushrooms and cook 2 minutes. Add rice and cook another 2 minutes. Add stock. Stir to combine. Lock cover in place and bring to high pressure. Lower heat to stabilize pressure and cook 7 minutes. Turn pressure regulator to quick release and allow pressure to release. Open and remove cover. Stir in cheese and season with salt and pepper to taste.

For more recipes and gift ideas, visit www.t-fal.com.